



# BAKER'S CRUST

ARTISAN KITCHEN

## LIBATIONS MENU

offered daily from open - close

### WINE ON TAP 6 oz. | 9 oz.

CAPOSALDO DELLE VENEZIE PINOT GRIGIO, italy 8 | 12

BENZIGER SAUVIGNON BLANC, california 10 | 14

ANNABELLA CHARDONNAY, california 10 | 14

WITHER HILLS ROSÉ, new zealand 9 | 13

IMAGERY PINOT NOIR, california 9 | 13

INKBERRY SHIRAZ CAB, australia 10 | 14

THE DREAMING TREE CRUSH RED BLEND, california 10 | 14

SANTA JULIA CABERNET, argentina 10 | 14

### WINE BY THE BOTTLE

**LUNETTA PROSECCO**  
crisp fruit flavors and a clean finish, italy | 13  
(187ml. bottle)

**CAMPANILE PINOT GRIGIO**  
dry, medium bodied, light & crisp, floral nose  
& almond taste, italy | 32

**DR. LOOSEN RIESLING**  
peach, cherry and white currant flavors with spicy  
overtones, germany | 32

**THE CROSSINGS SAUVIGNON BLANC**  
passionfruit and citrus, clean finish, new zealand | 42

**COLUMBIA CHARDONNAY**  
bright aromas of pear, green apple; hints of  
tropical fruit, sweet vanilla oak, washington | 34

**MER SOLEIL RESERVE CHARDONNAY**  
pineapple & citrus blossom nose, vanilla and  
white peach taste, california | 45

**BRIDLEWOOD PINOT NOIR**  
raspberry, dark cherry, hints of caramel, toffee,  
floral, black pepper notes, california | 36

**HIGHER GROUND PINOT NOIR**  
rich, dark red berries, hint of vanilla toffee with  
spicy notes, california | 44

**SEPTIMA CABERNET**  
full-bodied with fresh plum, blackberry, coffee  
and cinnamon, argentina | 33

**STORYPOINT CABERNET**  
rich, bold, full-bodied, with notes of nutmeg  
and vanilla, california | 41

**GOOSE RIDGE G3 MERLOT**  
tart red and purple fruit to tannins, soft streak  
of leather, dusting of coffee, washington | 46

### BEER ON TAP

OUR BEER ON TAP SELECTION VARIES  
DAILY. ASK A BAKER'S CRUST TEAM MEMBER  
ABOUT TODAY'S TAP BEER OFFERINGS!

### HAPPY HOUR

DAILY 3PM - 6PM

#### \$5 ALL TAPS

Beer on tap  
6-oz. Wine on tap  
Rotating taps excluded

#### \$7 CRAFT COCKTAILS

See the above list of craft cocktails

#### CAPRESE BRUSCHETTA

house-made mozzarella, oven roasted  
tomatoes, garlic oil, and micro basil on rustic  
sourdough drizzled with balsamic glaze | 5

#### BUTTERMILK CHICKEN TACO

buttermilk fried chicken, pico de gallo,  
tomato tarragon slaw, chipotle aioli | 4

#### FRESH CUT FRIES

dipping aioli: roasted red pepper, tomato  
tarragon, cucumber dill, and chipotle | 5

#### FRIED CALAMARI

served with a sweet chili sauce | 6

#### TUNA SLIDER\*

sashimi tuna tossed in poke sauce with  
avocado, pickled onions, sesame aioli,  
and sriracha mayo | 6

#### HOUSE SLIDER\*

new zealand beef, roasted red pepper aioli,  
lettuce, muenster, tomato, onion, mini  
brioche roll | 6

#### CLASSIC CHEESE PIZZA

neapolitan pizza with crushed tomato sauce  
and mozzarella cheese | 7

#### TAVERN CHIPS

house-made parmesan chips, mozzarella  
cheese and applewood smoked bacon | 5

\*These items may be served raw or undercooked, or contain/may contain raw or undercooked ingredients. The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

*craft cocktails & specials →*



## CRAFT COCKTAILS

### EVERYTHING MARY

belle isle honey habañero moonshine, sassy mary mix, everything bagel rim, garnished with bacon, pickle, olive, pepperoni, cucumber | 10

### BAKER'S MIMOSA

choice of orange, cranberry, grapefruit, pineapple, or blood orange juice; ask about our seasonal variety! | 7

### HARVEST SANGRIA

white sangria with smirnoff apple vodka, smirnoff peach vodka, blood orange juice, pear syrup, lemon juice, pinot grigio, and club soda, garnished with an orange wheel | 9

### WHITE PEACH BELLINI

smirnoff peach vodka, white peach puree and sparkling wine, finished with a lime spiral | 8

### GRAPEFRUIT & CUCUMBER COLLINS

smirnoff cucumber lime vodka, st. germain, ruby red grapefruit juice, cucumber garnish | 9

### BC OLD FASHIONED

bulleit rye whiskey, orange bitters, lemon juice, fresh basil, simple syrup | 12

### BLACKBERRY & BOURBON

woodford reserve bourbon, blackberry preserves, simple syrup, angostura bitters, fresh thyme, lemon juice, club soda, served in a mason jar, garnished with a thyme sprig and lemon wheel | 12

### TIKI BOURBON SMASH

bulleit rye whiskey, solerno blood orange liquor, passionfruit puree, muddled orange and mint leaves, orange juice | 12

### BOURBON BRÛLÉ

bulliet rye whiskey, cointreau, domaine de canton, and club soda garnished with a bruleed orange wheel | 12

### FIG & VANILLA BEAN COSMO

smirnoff vanilla vodka, cranberry juice, fig, fresh lime juice, shaken and finished with dried figs | 9.5

### BLACKBERRY & SAGE COSMO

tito's vodka, cointreau, blackberry preserves, muddled sage, cranberry juice, and lime juice, garnished with sage leaf | 11

### LEMON-LAVENDAR MARTINI

tito's vodka, fresh-squeezed lemon juice and lavender syrup, shaken, and finished with a sugar rim, lemon wheel and dried lavender buds | 11

### HONEY CRISP MULE

smirnoff apple vodka, smirnoff vanilla vodka, cranberry juice, lime juice, ginger beer, and muddled sage served in a copper mug, and garnished with dried cranberries | 11

### GRILLED PEACH SMASH

ghost pepper infused vodka, smirnoff peach vodka, simple syrup, muddled peaches, and lemon juice, garnished with bruleed peach | 11

### PASSIONFRUIT HABAÑERO MARGARITA

exotico repasado tequila, belle isle honey habañero moonshine, orange juice, lime juice, passionfruit puree, cayenne sugar rim | 11.5

### TITO'S LEMONADE

tito's vodka, domain de canton liquor, limoncello, lemon juice, pear syrup, goslings ginger beer, sugar rim, mint and lemon wheel garnish | 11

## WEEKLY SPECIALS

### WINE WEDNESDAY

50% off bottled wines, all day.

### BOURBON & BURGER NIGHT (Wednesday)

\$6 bourbons + \$8 burgers + \$5 skillet cookies

4pm - 8pm

### PIZZA & PINT NIGHT (Thursday)

\$6 neapolitan pizzas + \$3 pints of beer

Choose from classic cheese, margherita, or pepperoni pizzas.

New pints featured weekly.  
4pm - 8pm